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A - [001] 011 04- 231 250 259 525 527 633 724 725

CPY - LOTT

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IC - A23G9/02 ; A23L1/22

KS - 0231 1989 2013 2674 2840

MC - A03-A A12-W09 D03-E08 D03-H01B

PA - (LOTT ) LOTTE CO LTD

PN - JP55034042 A 19800310 DW198016 000pp

- JP57046348B B 19821002 DW198243 000pp

PR - JP19780106204 19780901

XIC - A23G-009/02 ; A23L-001/22

AB - J55034042 The taste of ice cream (I) is improved by addn. of cyclodextrin (II) to butter and butter oil. The method is used for prodn. of ice cream, ice milk, sherbet, ice candy, etc. in which butter and/or butter oil is mixed. By addn. of (II), bad flavour of butter and butter oil can be masked and (I) readily melts in the mouth.

- alpha-, beta- and gamma-Cyclodextrins can be used as (II). The amt. of (II) added is 0.5-10 wt. % e.g. (1-6 wt. %) per wt. of butter oil. For prodn. of (I), butte and/or butter oil is mixed with (II) and about 0.5-10 wt. times of water as the wt. of (II), to prepare an emulsion, and then the emulsion is mixed with other materials to be used.

IW - PRODUCE ICE CREAM IMPROVE TASTE ADD CYCLODEXTRIN BUTTER BUTTER OIL

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NC - 001

OPD - 1978-09-01

ORD - 1980-03-10

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TI - Prodn. of ice cream having improved taste - with addn. of cyclodextrin to butter and butter oil